



# GASSIER

*Craft wines from Provence*

## GASSIER, 946, CÔTES DE PROVENCE SAINTE-VICTOIRE, ROSÉ 2022 75CL

Introduced in 2010, this cuvée 946, with its distinctive signature style, is the fruit of passionate research by Georges Gassier, one of the pioneers in crafting an exceptional matured rosé. Its name, inspired by the altitude of the Croix de Provence on the Montagne Sainte-Victoire, reflects the excellence of this wine, which reaches new heights every year. This cuvée crafted from a single-vineyard selection reveals an assertive character combining finesse and complexity.



### GRAPE VARIETY

Grenache, Syrah and Vermentino.

### VINEYARD

Since 1982, Maison Gassier has been crafting cuvées with an artisanal and creative approach, drawing inspiration from the terroir of Sainte-Victoire. The vineyard, which is run using organic farming methods, is cultivated with the utmost respect for the environment. The plot is studied in detail to adapt cultivation methods to the specific characteristics of the vine. We combine traditional craftsmanship with innovation, ensuring that everything we do is driven by a quest for balance and quality, from pruning to harvesting, through to winemaking. This precision work in the vineyards allows us to capture the authentic expression of our clay and limestone soils, along with the unique influence of our climate, to produce expressive, lively wines in the Côtes de Provence & Cru Sainte-Victoire appellations.

### TYPE OF SOIL

Red clay and limestone.

### VINIFICATION

The grapes are harvested at night to keep the berries cool and avoid oxidation. They undergo slow, gentle direct pressing to reduce skin contact and preserve the fruit's freshness. The juice is kept at a low temperature. One-third ferments in concrete vats to reveal the grapes' pure character, while the remaining two-thirds ferment in 500L Austrian oak barrels, encouraging micro-oxygenation and developing texture.

### AGEING

These 2/3 barrels are then matured for 6 months, with regular stirring of the lees to enrich the aromatic palette and give the wine a creamy, smooth texture.

### TASTING

Luminous colour with coppery highlights. Aromatic intensity blends complexity and elegance with notes of quince, dried apricot, vanilla, and nutmeg. The palate offers aromas of brioche, grilled almond, and acacia honey, with structure and silky tannins.

### FOOD PAIRINGS

The cuvée 946 rosé goes perfectly with a scallop tartare, Mediterranean sea urchins, a grilled John Dory, a creamy crayfish bisque with chives, Guinee fowl supreme with chanterelle and morel mushroom and chestnuts, or a carpaccio of strawberries.

### LABELS AND CERTIFICATIONS

Organic farming.

### SERVICE ADVICE

Serve between 9-11°C.

### AGEING POTENTIAL

4 to 6 years